

# Food Safety Catering Level 2

## Course Duration:

2.5 Hours

## Target Audience:

- ◇ Anyone involved in the food industry

## Course Delivery:

- ◇ In Groups
- ◇ Online

Group Learner Ltd  
19 - 20 The Triangle  
NG2 Business Park  
Nottingham  
NG2 1AE  
[www.grouplearner.co.uk](http://www.grouplearner.co.uk)

## Overview

New legislation was introduced into the UK in 2006 which facilitated a revision of how food safety training was undertaken. The old basic Food Hygiene course was joined with the new HACCP regulations, and renamed Food Safety Training Level 2 for Catering.

## Course Content

This handling level course is divided into five lessons;

- ◇ Individual Responsibility for Food Safety
- ◇ The Importance of Personal Hygiene
- ◇ How to keep the working area clean and hygienic
- ◇ How to Receive & Store Food Safety
- ◇ Types, sources, vehicles and routes of contamination

### Lesson 1: Individual Responsibility for Food Safety

- ◇ The importance of food safety
- ◇ The principal causes of food borne illness
- ◇ Food safety procedures
- ◇ Food Hazards
- ◇ Record keeping and reporting
- ◇ The importance of due diligence
- ◇ Legal responsibilities
- ◇ Duties of employees and managers
- ◇ Penalties of poor food handling and systems
- ◇ Enforcement authorities

### Lesson 2: The Importance of Personal Hygiene

- ◇ General personal hygiene
- ◇ The basic rules with regard to personal hygiene
- ◇ The importance and use of protective clothing
- ◇ When to change your protective clothing
- ◇ Effective personal hygiene practices
- ◇ The importance of tying back hair
- ◇ Food hazards caused by jewellery
- ◇ Effective hand washing practices
- ◇ When to wash your hands
- ◇ Effective hand washing sequence
- ◇ Hand washing facilities
- ◇ The importance of illness reporting-carriers



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### Lesson 3: How to keep the working area clean and hygienic

- ◇ Cleaning and disinfection
- ◇ Why do we clean?
- ◇ Cleaning equipment and rules
- ◇ The function of disinfectants
- ◇ Cleaning procedures for premises
- ◇ Basic cleaning procedures
- ◇ Equipment and utensils
- ◇ Appropriate use of cleaning materials
- ◇ Cleaning frequency/cleaning schedules
- ◇ Clean as you go
- ◇ Suitable cleaning cloths and equipment
- ◇ Safe use of cleaning chemicals
- ◇ Storing cleaning chemicals
- ◇ Chemical hazards
- ◇ Suitable surfaces and equipment
- ◇ Ventilation and lighting
- ◇ Physical contamination
- ◇ Bacterial contamination
- ◇ Poor Installations, floors walls, doors etc.
- ◇ The importance of the correct workflow
- ◇ Waste disposal, frequency and location
- ◇ Pest control; conditions favouring pests
- ◇ How to detect pest infestation
- ◇ Preventing pest infestation
- ◇ Removal of pests

### Lesson 4: How to receive and store food safely

- ◇ Stock rotation a) Use by and b) best before
- ◇ The importance of stock rotation
- ◇ Storage of canned and dried food
- ◇ Checking food deliveries
- ◇ The importance of hygienic food storage areas
- ◇ Temperature controlled equipment
- ◇ Chilled and frozen storage
- ◇ The importance of storing food at correct temperatures
- ◇ Storage at ambient temperatures
- ◇ Food safety hazards, microbiological, physical and chemical
- ◇ Pathogenic bacteria
- ◇ Spoilage bacteria
- ◇ Physical contaminants
- ◇ Chemical contamination
- ◇ Allergens
- ◇ The incidence of food poisoning
- ◇ The conditions that affect micro-organisms
- ◇ The role of micro-organisms in food poisoning
- ◇ Spores and toxins
- ◇ Signs of food spoilage



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## Lesson 5 : Temperature control and safe food storage

- ◇ Contamination and cross-contamination
- ◇ Sources of food poisoning bacteria
- ◇ Contamination vehicles
- ◇ Food packaging and liquid waste
- ◇ Preventing contamination a) microbiological b) chemical
- ◇ Raw food
- ◇ High risk foods
- ◇ Physical methods of food production
- ◇ Temperature control
- ◇ Toxins
- ◇ Spore-forming bacteria
- ◇ Safe preparation; cooking chilling and reheating of food
- ◇ The importance of checking that food is cooked
- ◇ Safe holding and service of food
- ◇ Cold buffets
- ◇ Chiller displays
- ◇ Freezer storage

## Examination

The examination follows industry standards. Users are given a 30 multi-choice question range from a knowledge bank of 90 questions. The user must ensure that they get 20 correct answers in order to obtain a certificate (67%). General certificates can be received electronically in real time. Accredited certificated can be received within 12-24 hours.

## Who is Course Intended for?

This Food Safety Catering course is ideal for any individuals employed in any catering environment including restaurants, hotels, catering vans, cafes, canteens and kitchens.

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